

# **BEEF KING**

## **Italian Beef with Au jus**

**Instructions:** Thaw beef in refrigerator overnight before attempting to heat it. Could also thaw beef by submerging sealed package of beef in luke-warm water bath for 30-45 min. The beef is sliced very thin. Cut open package and gently separate and avoid tearing or shredding the beef. Open only as much beef as you will use that day to prevent the beef from drying out. Cover and store beef in refrigeration until use

**Au jus Heating:** Stovetop (*preferred method*)

1. Place entire contents of gravy container in large saucepan.
2. Heat over medium heat until gravy reaches 180°, about 20 min. **Do not boil.**
3. Add beef to gravy in small increments as needed and stir. Beef will be heated within one minute of each addition.
4. Take temperature of gravy as you add beef. For maximum flavor and tenderness, keep temperature between 165° and 180°. Adjust flame as needed.

**Crockpot:**

1. Heat gravy on high for approx 1-2 hours until temperature reaches 180° (Some crockpots may take longer than others to heat gravy).
2. Add beef in small increments as needed and stir. The beef will be properly spiced and heated within 1 minute of each addition.
3. Take temperature of gravy as you add beef. For maximum flavor and tenderness, keep temperature around 165°. Adjust flame/heat as needed.
4. Serve once beef warmed up to desired temperature.

**Ingredients:** beef, garlic, olive oil, salt, pepper, spices, beef broth.

**Gravy:** beef broth & stock, garlic, salt, pepper and spices. Beef King does not use gluten, MSG, or lard

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